Wijnfiche

# Château Dutruch Grand Poujeaux | Moulis
# France (MOULIS) — 2021

## Vinification

The 30-year-old vineyards are located on the Grand Poujeaux plateau, consisting of 90% Garonne gravel and 10% clay-limestone. Harvesting is done manually. Maceration of 17 to 25 days in concrete and inox tanks, together with 12 months of ageing in French oak barrels, create the typical structure of this Médoc. Of these barrels, 1/3 are renewed annually, 1/3 barrels of one wine, 1/3 barrels of 2 wines. Barrel maturation is followed by a 6-month maturation in bottle.

## Taste

In true Médoc style, this wine gives fresh and crisp red and black fruits with toasty notes in its young years. With its age, aromas of truffle and mint develop, with an animaal edge. On the palate, the wine is graceful and refined, with lovely freshness and present and well-integrated tannins, which make for a lingering finish. The wine is ready to drink from 3 to 5 years after harvest. It has impressive ageing potential, depending on the year.

## Food pairing

Gourmet | Lamb | Steak | Game - deer

## General information

Type: Red wine
Grape varieties: Cabernet Sauvignon (80%), Merlot (15%), Petit Verdot (5%)
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 18 °C
Taste profile: Complex with firm tannins

